



SPRING MOUNTAIN
VINEYARD
ST. HELENA *Napa Valley* CALIFORNIA



NEWSLETTER

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INSIDE THIS ISSUE

- **At the Vineyard**
- **Shanon's View from the Garden**
- **Grilled Lamb with Lavender**
- **New Release:**
2004 Syrah CO-FERMENT
- **People Are Talking**
- **SMV Events**

At the Vineyard

June was charged with the super vibe energy of Auction Napa Valley (ANV), the annual grand daddy of all wine auctions. To honor and entertain the many generous auction supporters during auction week, Spring Mountain Vineyard put on its party best and kicked off ANV in our wine caves with a rare tasting of the 1997 Reserve, our auction donation. The day after Auction Napa Valley raised a whopping \$9.8 million for local healthcare and youth programs, we celebrated again at *Afternoon Delight*, our annual poolside barbecue at Villa Miravalle. Our winegrowing team, Ron, Jac and Leigh, surprised guests with a first-time opportunity to barrel



Leigh Meyering and Jac Cole pour barrel samples of 2005 Elivette for Afternoon Delight guests.

taste and secure futures of the much anticipated 2005 vintage of Elivette. Futures of 2005 Elivette may still be reserved by calling the winery before July 31. The wine will be released in September of 2009.

Shanon's View from the Garden

Shanon Martin has the most coveted job at Spring Mountain Vineyard. As head of the estate's extensive gardens, he indulges his passion for finding and propagating some of the rarest and most unusual plants in the world. SMV gardens are long on beauty, but beauty isn't necessarily what fuels Shanon's plant pursuits.

"I'm particularly interested in plants from Australia, New Zealand, South Africa and Chile. The species are exotic and can thrive in California's climate. My goal for the SMV gardens is to have plant variety comparable to any major botanical garden in the U.S."



Shanon Martin, Gardener Extraordinaire

In just the past year, Shanon has found and started over 100 different types of plants, many from seeds that he procures from 'secret' and undisclosed places. Of

particular pride are two primrose trees (*Jagunaria patersonii*) that are now seedlings in the greenhouse. They will be planted in the Miravalle gardens in the fall.

Another rare plant he's successfully started that is not found anywhere else in California is the rare *Eucalyptus macrocarpa* shrub with large, showy red flowers. Other exotics include two white orchid trees from Brazil and three Chilean wine palms.

Wine palms?

Apparently wine can be made from wine palms, but it means sacrificing the plant. "We make enough wine from grapes around here. I prefer to keep the wine palms growing in the garden," jokes Shanon.

Shanon and his crew do a great job of keeping the gardens in top form. Aside from the estate grown wines, one of the favorite parts of the visitor tour is the stroll through the Miravalle gardens. Among the more common types of plants that create the colorful landscape are Sago palms, Rangpur lime and Meyer lemon trees, banana trees, native manzanita, roses, cannas, herbs, bear's breech and bird of paradise.

Shanon's message to winery guests: "When you visit, please say hello. I'll be the guy wearing the SMV baseball cap and the Felco pruner holster."

At the Table

Simple.... Summer....Sensation!
Grilled Lamb with Lavender



Serves 6-8

Preparation time: 45 minutes, not including marinating

At SMV, the vegetable gardens flourish in the summer, flanked by lush borders of fragrant lavender. The massed tall spikes are a mecca for bees; their drone is relaxing and intoxicating. (We can only imagine how intoxicating it must be for the bees!)

The seasonal bounty of the estate can always be found at the Spring Mountain table. No season surpasses summer for simple and sensational, fresh ingredients. Whether it is fresh herbs, tomatoes, green beans, squash, onions or strawberries, the garden basket is always full of good things to eat, and to be simply prepared with a focus on the purity of the flavors.

The following menu was inspired by the garden and the lazy days of summer.

Ingredients:

One butterflied leg of lamb, 4-5 lbs.
5-6 garlic cloves, mashed into a paste
1 T. fresh rosemary, stripped from the stem and minced
1 T. fresh lavender buds, stripped from the stem
¼ cup olive oil
¼ cup dry white wine
Sea salt
Black pepper, freshly ground
Lemon wedges for serving

Preparation:

Have your butcher butterfly the lamb for you. Combine marinade ingredients and spread over the lamb. Place in a covered, shallow dish to marinate overnight in the refrigerator or for several hours at room temperature. An hour or so before you are ready to cook, bring the lamb to room temperature and build a good charcoal or wood fire. Remove meat from marinade and wipe it as dry as possible. Grill the meat to medium rare. The center should remain moist and pink. Slice the lamb and arrange on a large decorative platter with lemon wedges and lavender sprigs. Serve the grilled lamb with tabbouleh, a delicious, easy-to-make bulgur wheat salad with fresh cherry tomatoes, mint and cucumbers. The tabbouleh can be made several hours in advance and kept chilled until dinner. To round out the menu, grill ears of fresh summer corn alongside the lamb.

If you are fortunate enough to have an herb garden, pick your favorite to chop and blend into softened butter. Then slather it on the hot corn with plenty of salt and pepper.

The violet and lavender nuances of our newly released **2004 Syrah CO-FERMENT** plus its rich concentration of flavors subtly complement similar flavors of grilled lamb.

Did you know?

To this day, the French continue to send baby lamb to graze in fields of lavender, so their meat will be tender and fragrant.

For a fragrant infusion of flavor, use stripped lavender stems as skewers for fruit or grilled shrimp brochettes.

New Release

2004 Syrah CO-FERMENT



With this special, small production assemblage, the 2004 Syrah CO-FERMENT arrives in its second vintage on Spring Mountain. Co-fermentation is a winemaking technique practiced in some of the most exclusive wine producing regions in the world. The process of co-fermentation involves crushing and fermenting two or more different grape varieties in the same tank. In France's Côte-Rotie region

(specifically the sub-region Côte-Blonde) the white grape variety Viognier is fermented with the red variety Syrah. The Viognier is often blended with Syrah in this region to soften the wine and make it more complex. Early blending makes the best marriage of aromas and flavors, and co-fermenting is the epitome of early blending.

The 2004 Syrah CO-FERMENT is a wine that shows the strength and spicy individuality of Syrah and the floral nuances of Viognier. With a swirl and a sip you discover the delightful aromatics of white flower petals overlaying vibrant red berries and spice. This enchanting and unusual wine intrigues both the nose and the palate with its floral aromas and rich, balanced concentration. Patience over the next six months, allowing the wine to continue to develop and mature in the bottle will yield tremendous rewards. **\$50. Only 198 Cases produced.**

A **discount of 10%** applies to orders of 6 or more bottles. Call 1-877-769-4637 (1-800-SMWINES), email info@springmtn.com, or visit our web site to place an order. A **20% discount** is extended to **Wine Club Members**.

People Are Talking

Robb Report's Best of the Best issue in May: "Not enough can be said of the sheer physical beauty of Spring Mountain Vineyard's 800-plus acres, which comprise some of Napa Valley's most historic 19th century vineyards. Nor can enough be said of what winemaker Jac Cole and vineyard manager Ron Rosenbrand have done to realize the full potential of this iconic estate. Those who have tasted some of SMV's classic vintages will appreciate the unique terroir of the property, which emphasizes soft, velvety tannins, as well as cool, earthy, seductively dark fruit."

The 2002 Elivette "takes that dark beauty further still: Voluptuously thick, this powerful, shadowy Bordeaux blend is almost like Turkish coffee, its luxurious berry

and black cherry fruit submerged in coffee, dark chocolate and velvety tannins that should enable this wine to age indefinitely."

Conan O'Brien met Spring Mountain Vineyard in a national live TV exclusive on May 5. Check the home page on our web site for the link to follow Conan's wine education mountain style! Even ***Wine Spectator.com*** caught the *Unfiltered* news of Conan's wild escapades at Spring Mountain Vineyard on May 9th.



Conan O'Brien sports a Spring Mountain Vineyard baseball cap after a long day of filming at SMV.

Battle of the Bugs! June 10 issue of the ***Press Democrat*** praises SMV's biologically friendly approach to eradicating Vine Mealybug using predatory insects in the vineyard.

Jeff Cox elaborates on the 'Flowering of Spring Mountain' in the June/July issue of ***The Wine News*** magazine. He scores the **2002 Elivette** with **93 Points** and the **2003 Estate Cabernet Sauvignon** with **92 Points**.

SMV video on line: *Winepeeks.TV* recently filmed vineyard manager, Ron Rosenbrand, who shares his knowledge of the unique terroir of Spring Mountain. For some beautiful footage, go to: www.brightcove.com.

Vintrust's sommelier review gave the **2002 Elivette 91 Points**. "Over 22 months of aging in French oak (80% new) has softened the tannins and shaped the wine into a textural delight." www.vintrust.com

Want an impartial review of the SMV vintages in your cellar? A June 19 ten year vertical tasting of Estate Cabernet at the Bankers Club in Miami led by winemaker Jac Cole produced some delicious and useful

tasting notes. Not surprisingly, none of the vintages, beginning with the 1993, were beyond their peak, and many have years to go. For a copy of the tasting notes, please contact Valli Ferrell by emailing valli@springmtn.com.

Please note: The 2003 vintage of Elivette will be released on September 15th. The 2003 shows balance and a distinct Bordeaux quality. It is a stylish wine that is beginning to reveal its deep perfumed aromas and complex structure. Because of its structure, Elivette is not released until 4 years after the vintage: first completing two years in French oak and then another two years on the cork.

SMV Events

- **July 13-22: “Festival del Sole,”** Napa Valley Concert Season, Napa, CA. www.festivaldelsole.com
- **July 19-21: “Sun Valley Wine Auction,”** Sun Valley, ID. www.sunvalleycenter.org/wine.html
- **August 3-4: “V Foundation Event,”** Fundraiser for cancer. Napa Valley, CA. <http://jimmyv.org>
- **August 12: “Napa Valley Wine Library Association Tasting,”** 5-7 pm Oak Grove at Silverado Country Club, Napa, CA. info@napawinelibrary.org

- **August 19-20: “Family Winemaker’s Tasting,”** Fort Mason, San Francisco, CA. <http://www.familywinemakers.org>



Group toast at annual wine club event “Afternoon Delight”

Come visit us! Daily tours and tasting by appointment. You may contact the winery toll free at **877-769-4637**, locally at 707-967-4188 or email office@springmtn.com to make your appointment. Sign up online too, or take a virtual vineyard tour: www.springmountainvineyard.com.

Enjoy the warmth of Summer~
The Crew at Spring Mountain Vineyard



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